

Services Held in California for *Sept 29* *1960* T. A. Dannenberg

Many in this area were saddened to learn of the death of Dr. T. A. Dannenberg in Oakland, California on September 29th.

Dr. "T. A." as he was affectionately known to his many friends and patients had practiced medicine in Summit and Wasatch Counties for 43 years prior to his retirement in 1947.

Dr. Thomas A. Dannenberg was



born in Texas in 1880 into poor financial circumstances and thru self effort and sacrifice gained his education as a doctor of medicine. After graduating from the Physicians and Surgeons College of San Francisco in 1904 established his practice in Kamas, Utah. It was there he met and married Mrs. Dannenberg who has been his constant and faithful companion and helpmate from that time until his death.

After serving the people of So. Summit for 23 years, traveling most of this time by horse and buggy in fair and foul weather, Dr. T. A. came to Heber to enter practice with his brother Dr. B. A. Dannenberg and to operate the newly established Heber Hospital. Through their unselfish efforts and the help of Mrs. Dannenberg who acted as nurse and anesthetist, our first and only hospital was established in this community.

After Dr. B. A. Dannenberg left Heber for California the late Dr. Karl O. Nielson became a partner of Dr. T. A. and together they successfully practiced their profession and operated the hospital until the retirement of Dr. Dannenberg when he moved to California.

Dr. Dannenberg is survived by his widow and two sons, Dr. Thurman Dannenberg of Oakland, California, and Ralph Dannenberg of

Fall and Winter Farm Helps To Be Featured On KSL



The last Monday of each month, Kennecott Copper Corporation features on "THIS BUSINESS OF FARMING" a special report on the livestock business in this area. Don E. [Name obscured], Manager of the Salt Lake Union Stockyards, will be the featured guest on Mon-

WORD FROM WALLSBURG . . .

Harvest Time Is Busy

LaDawn Ercanbrack - Corres.

"When It's Harvest Time" Sweet Adeline is as busy as a bushy-tailed squirrel, scampering and scurrying, standing, stirring, sorting, slicing, scalding, spicing, scouring, simmerin, scorching, skimming. She's seasoning, straining, sealing, staining, shelving, stacking, storing and maybe even swearing, perhaps that is why a woman is said to have asked her husband to take down the recipe being given on the radio one morning. The husband did his best but got two stations at once. One was broadcasting exercises and the other the recipe. This is what he got:

Hands on hips, place one cup of flour on shoulders. Raise knees and depress toes and wash thoroughly in one-half cup of milk. In four counts raise the lower legs and mash two hard-boiled eggs in a sieve. Repeat six times in one cup of flour; breathe naturally and bend white of egg backward and forward over head. In four counts make a stiff dough that will stretch to the waist. Lie on the walnut, hop to a standstill in boiling water, but do not boil into a gallop. In 10 minutes re-